

the
Cliff
restaurant

GROUP MENU

For parties of 9 or more



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TO NIBBLE

**Homemade Pembrokeshire Sea Salt
and Rosemary Focaccia** **£5.00**

Welsh butter (V,W,D)

Marinated Olives (V) **£5.00**

STARTERS

Seared Scallops **£16.00**

Black pudding bonbon, pancetta crisp, red pepper ketchup (W,B,O,M,E,SD)

(£4.00 supplement for dinner inclusive guests)

Breast of Wood Pigeon **£15.00**

Wild mushroom and duck yolk tartlet, soused blackberries (W,D,E,SD,C)

Crisp Goat's Cheese **£14.00**

Miso glazed figs, spiced apple, chicory (V,W,S,D,E,SD)

Roasted Cauliflower Soup **£9.00**

Hickory smoked almonds, saffron and thyme oil (V,A)

MAINS

Fillet of Welsh Beef **£38.00**

Squash, black garlic gnocchi, aged balsamic and thyme jus (W,D,E,SD,C)

(£8.00 supplement for dinner inclusive guests)

Whole Lemon Sole **£35.00**

Mussels, shaved fennel, sea vegetables, bisque (F,Cr,M,SD,C)

(£5.00 supplement for dinner inclusive guests)

Slow Cooked Shoulder of Lamb **£26.00**

Hot pot potato, minted pea emulsion, pickled red cabbage (SD,Mu,C)

Coronation Chicken **£23.00**

Jasmine rice, apple, almonds, spiced raisin purée (B,A,S,D,SD,C)

Roasted Squash and Tofu Wellington **£20.00**

Spinach, shallot, Jerusalem artichoke velouté (V,W,S)

SIDES

Hispi Cabbage, Romanesco, Toasted Pumpkin Seeds (V,A,SD)	£5.50
Roasted Carrots, Minted Yoghurt and Pomegranate Dressing (V,SD)	£5.00
Pembrokeshire Potatoes with Seaweed Butter (V,D)	£4.50
Chips (V)	£4.50

DESSERTS

Walnut and Treacle Tart	£10.00
Glazed figs, orange Chantilly cream (V,Wn,S,D,E)	
Spiced Poached Pear	£10.00
Barti rum rice pudding, pistachio crumb (V,Ps,H,W,O,S,D,E)	
Welsh Cheese Selection	£15.00
Perl Las, Black Bomber, Pant-Ys-Gawn goat's cheese and Perl Wen, with spiced Welsh tomato chutney, macerated grapes and crackers (V,W,D,C) (£5.00 supplement for dinner inclusive guests)	

A discretionary 10% service charge will be added to your bill.

Nibbles and sides are not included in dinner inclusive packages and will be charged separately.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based, (V) Vegetarian, (D) Contains milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

St BRIDES
spa hotel

